

Supplemental material for

“Shifts in Mapuche Food Systems in Southern Andean Forest Landscapes: Historical Processes and Current Trends of Biocultural Homogenization,” by Antonia Barreau, José Tomás Ibarra, Felice Sea Wyndham, and Robert A. Kozak, published in *Mountain Research and Development* 39(1), 2019. (See <http://www.bioone.org/toc/mred/39/1>)

APPENDIX 1 Mapuche traditional preparations that are increasingly forgotten and thus barely consumed, according to research participants from Menetue.

- *Mültrün* or *catuto*: a kind of bread made from boiled wheat, peeled by stomping or “dancing” barefoot on the grains in a wooden *batea*. A woman’s ability to husk the wheat grains barefoot is considered a way to measure how “Mapuche” she is. This activity is now increasingly difficult because not many people have a *batea*.
- *Apol*: boiled lamb lung stuffed with blood and spices.
- *Comida de mote* or *kaku*: wheat or corn peeled after being cooked with ashes.
- *Trigo pisado*: boiled and husked wheat.
- *Locro o chükül*: ground raw grains or cereals.
- *Muday*: fermented wheat, maize, *quinwa*, or *piñón* drink.
- *Cochayuyo* and *lua*: seaweeds brought from the coast.
- *Milcao*: a kind of potato pancake.
- *Café de trigo*: roasted wheat drunk with boiled water, like coffee.
- *Soplillo*: wheat harvested green when the grain still has some moisture. Used to enrich and thicken *cazuelas* (traditional soup).
- *Füna poñi*: potatoes that rot inside a sack under running water, left in a hole dug in the ground. They are left during winter and eaten in spring.

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